

# SAINT MAUR

SAUVIGNON BLANC — 2022

THE SOUTHERN VALLEYS MARLBOROUGH NEW ZEALAND  
FRIABLE SILT LOAM OVER CLAY GRAVELS.

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With minimal intervention winemaking, this Sauvignon Blanc was naturally fermented and aged for 16 months on yeast less in concrete egg tank and clay amphora. Unfined and unfiltered with low sulphur, the wine was then aged in bottle for a further 14 months before release.

AROMA — Papaya, green melon, refreshing cucumber.

PALATE — Almond corneal, lemon, salt, cream, chalky tannins, finely structured.

13.5% — RS 0.5 — TA 5.7 — PH 3.36

Diam Cork — Wax Top — 6 Bottle Laydown Cases

Individually Numbered *only 2,000 bottles produced.*

